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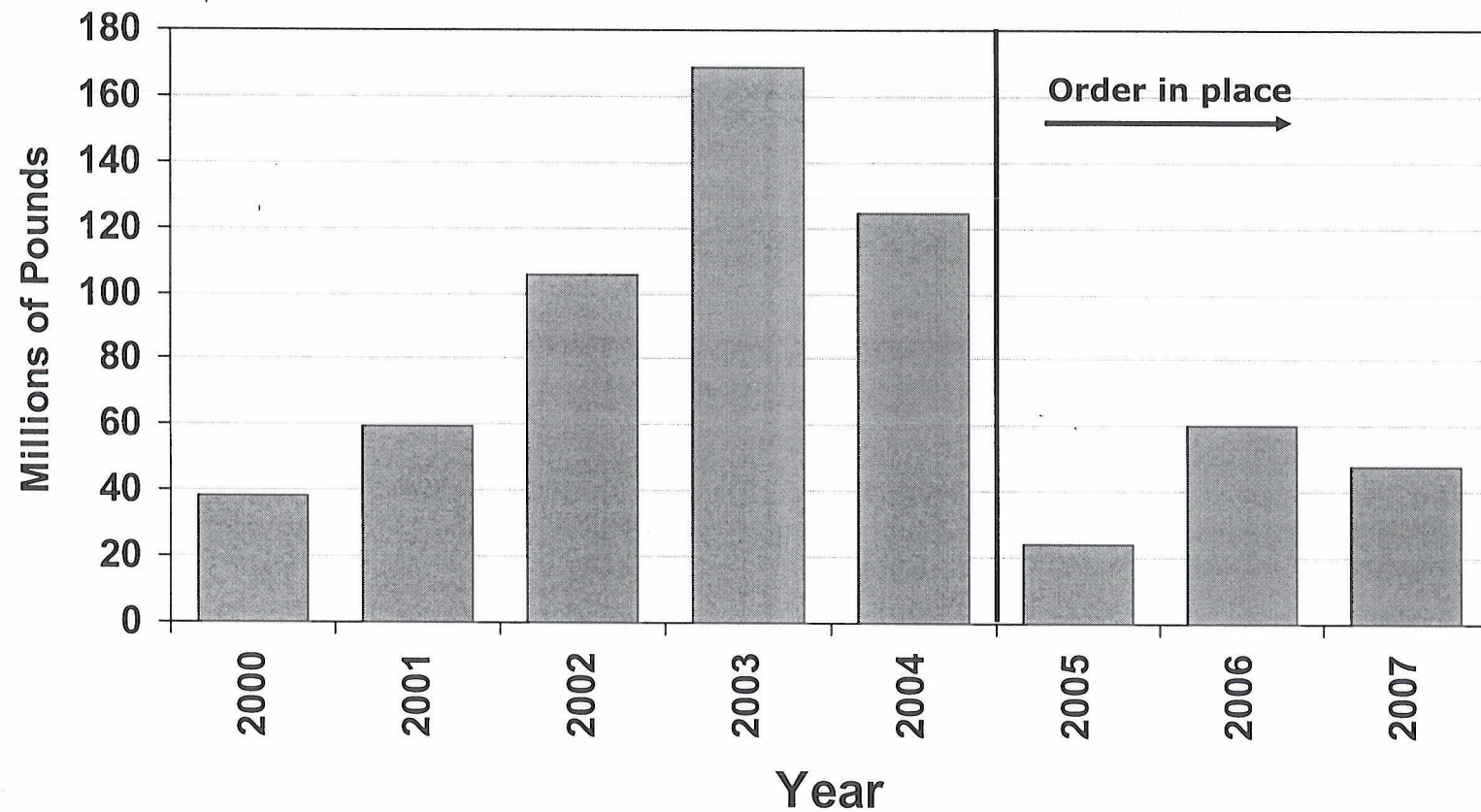
On behalf of Governor Jindal, thank you for the opportunity to express the State of Louisiana's views on the health, safety, and trade issues dealing with Chinese Seafood. I will discuss the following points.

1. History of frozen shrimp imports from China and the effects on Louisiana's Domestic Production.
2. Results of the focus group on what consumer's perception is about imported products from China and what they expect from domestic products.
3. Food safety and quality assurance.
4. Seafood inspections for Imported and Domestic products.
5. Become more competitive in the global economy of the future.

History of frozen shrimp imports from China and the effects on Louisiana's Domestic Production

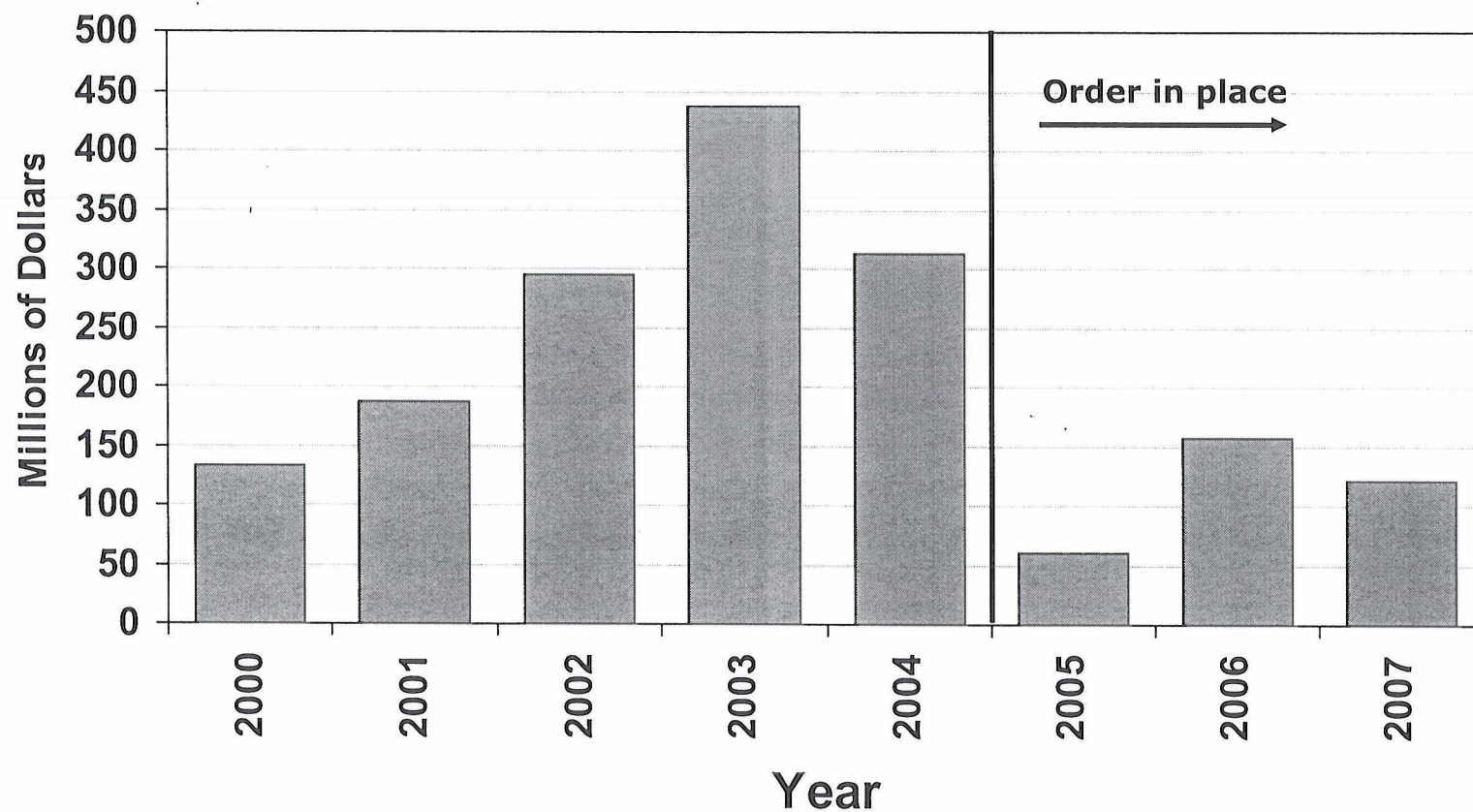
Historical Frozen Shrimp Imports from China

Volume of Frozen Shrimp Imports from China



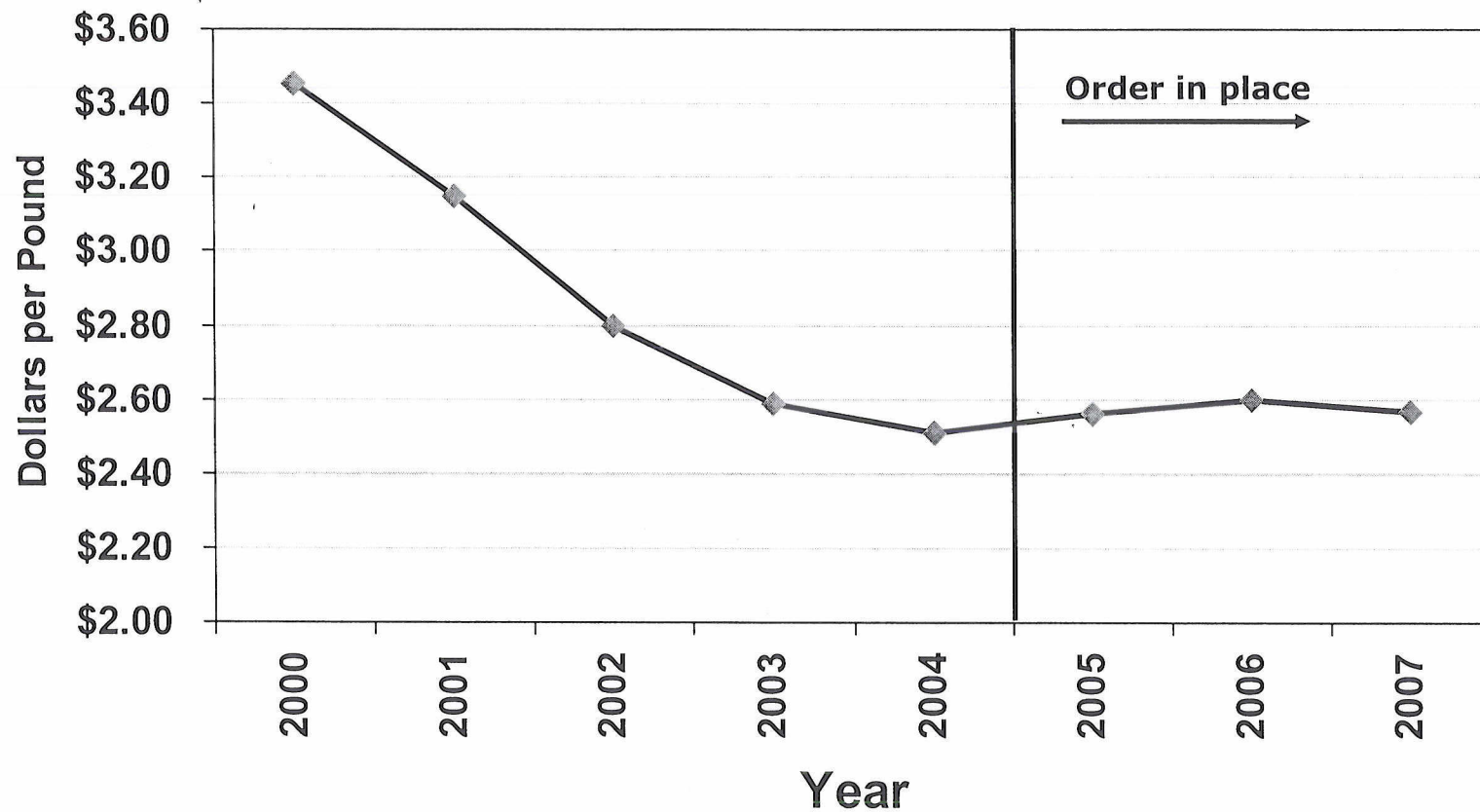
Source: USITC Dataweb

Value of Frozen Shrimp Imports from China



Source: USITC Dataweb

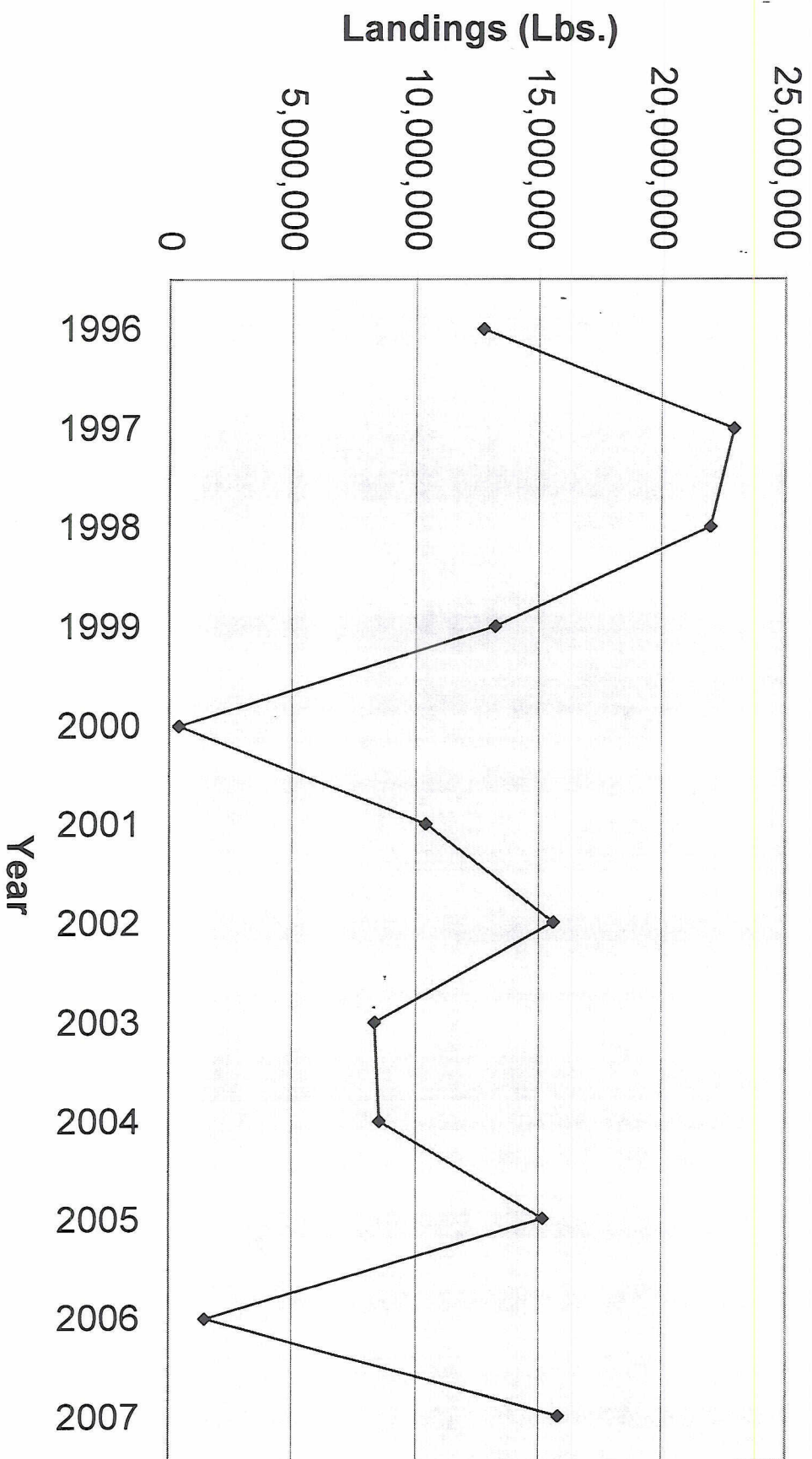
Average Value per Pound of Frozen Shrimp Imports from China



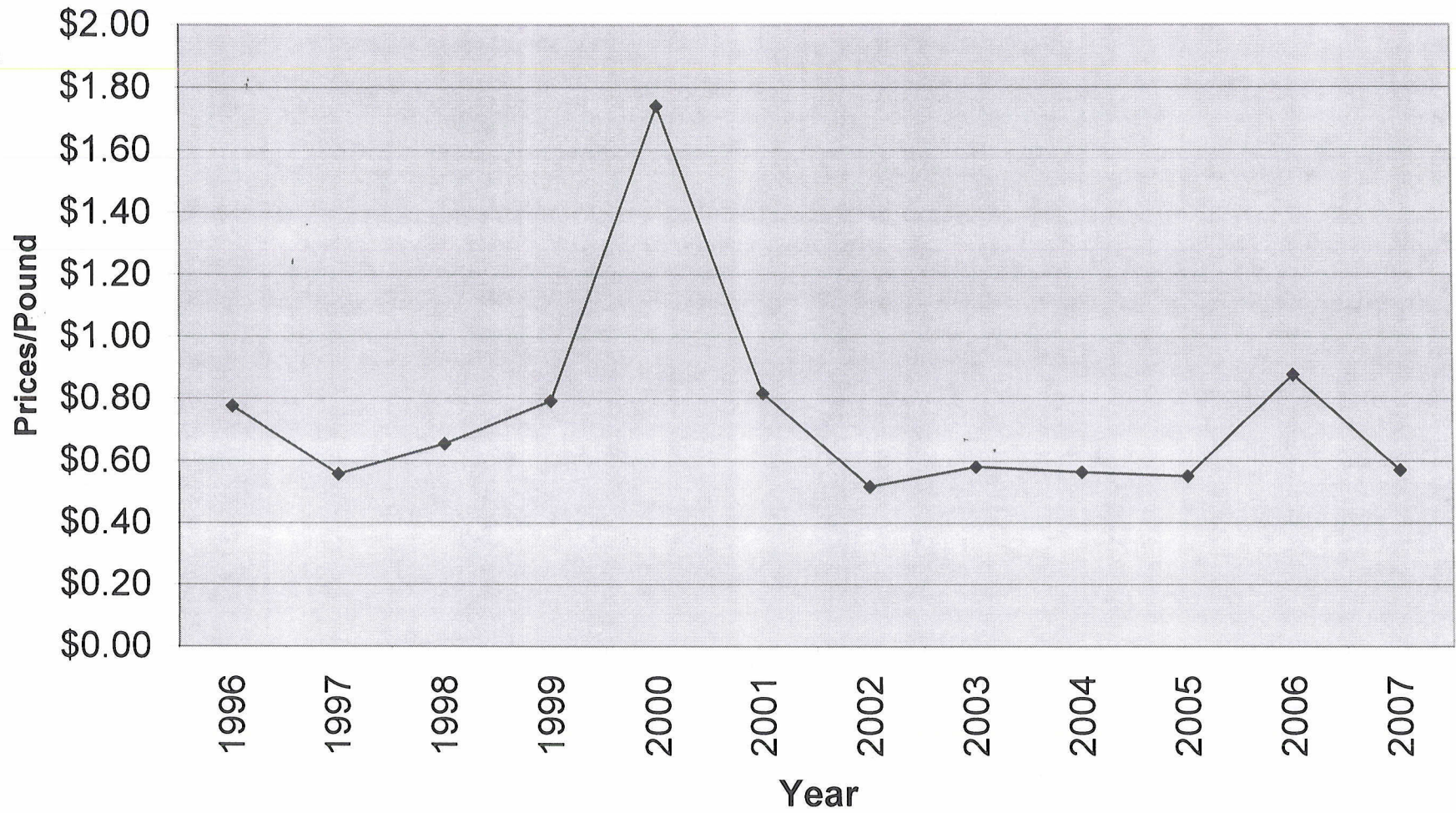
Source: USITC Dataweb

Note: Mix of products (shell-on, shell-off, raw, cooked) varies from year to year

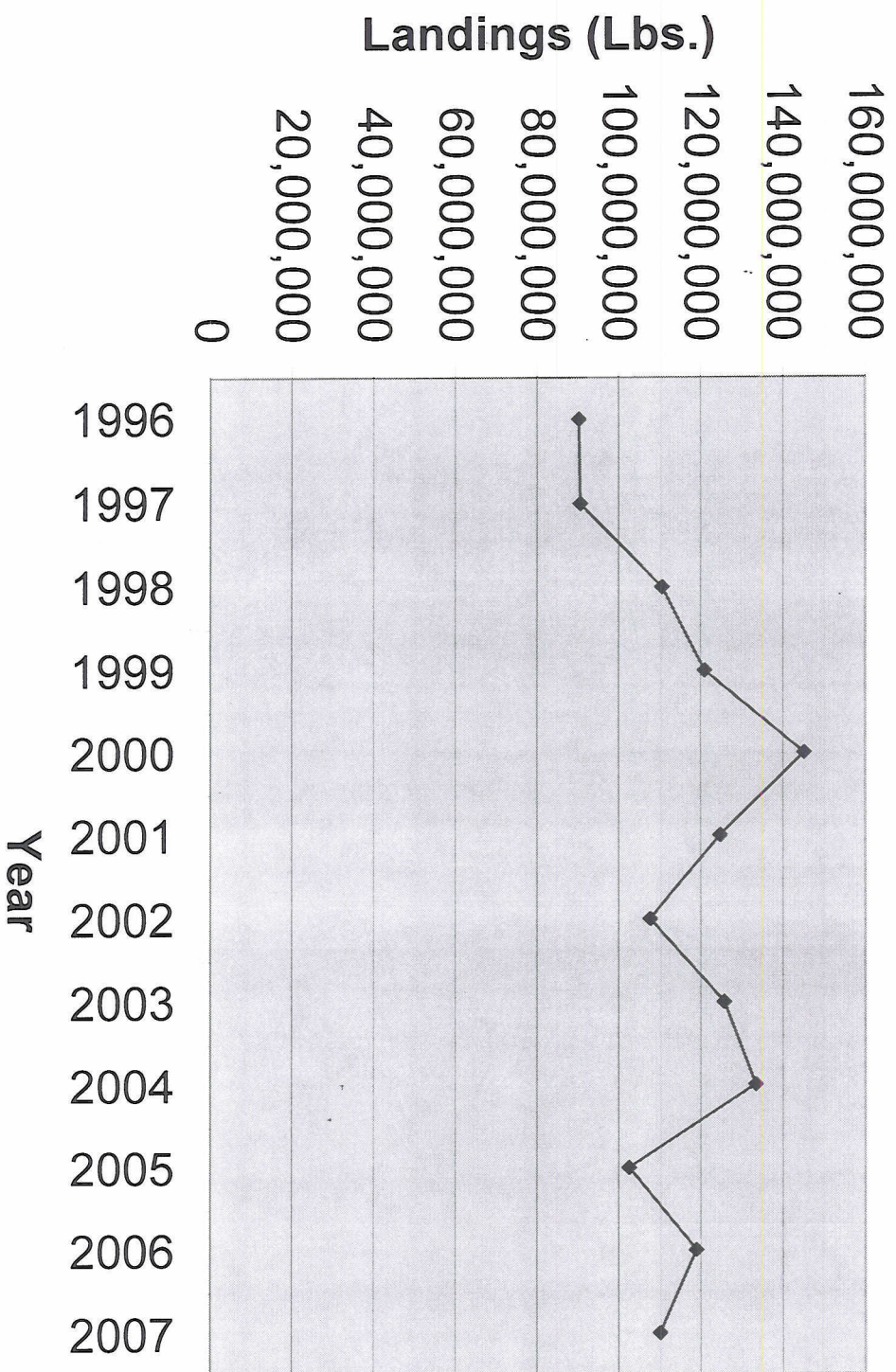
Wild Crawfish Landings by Louisiana's Fishermen, 1996-2007



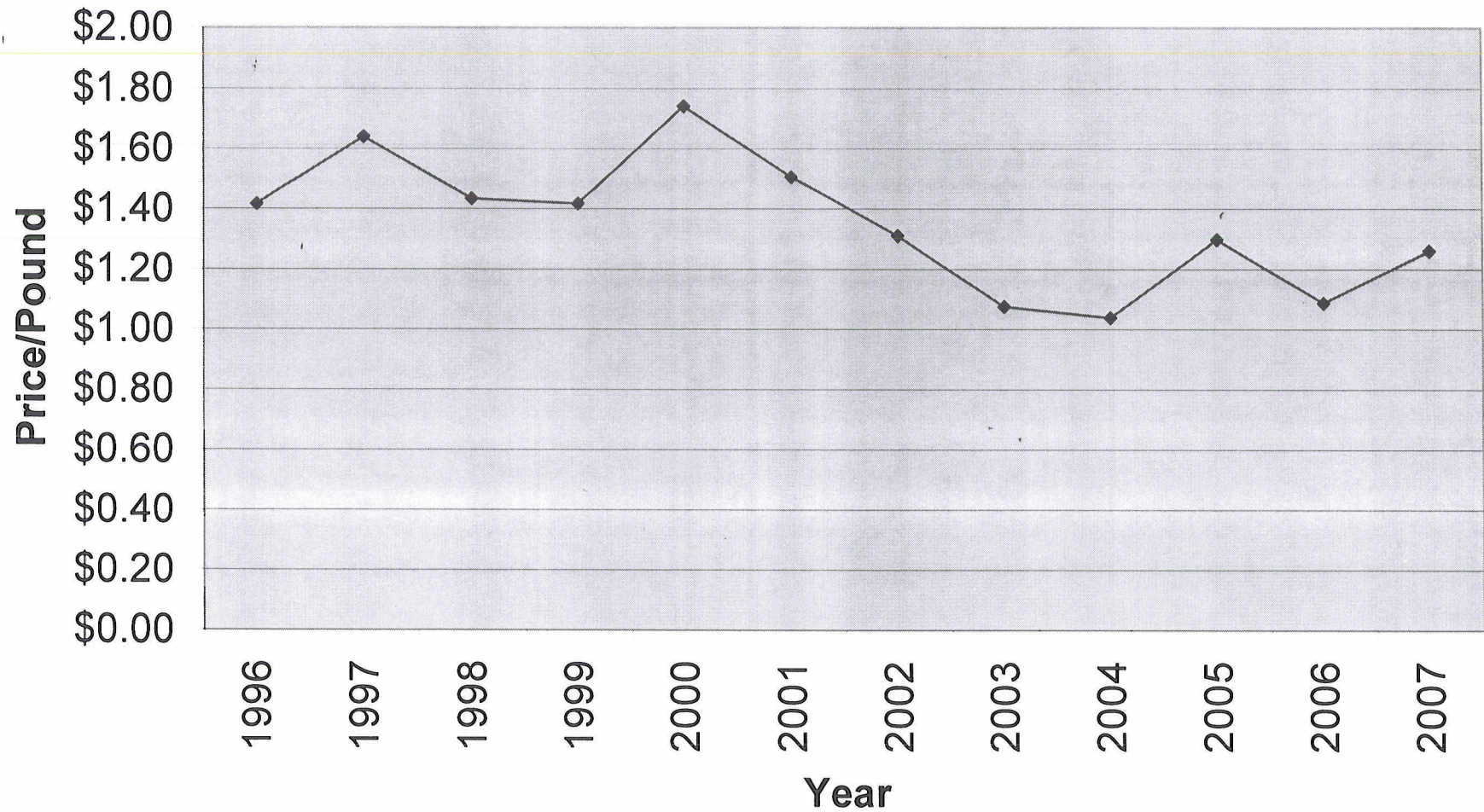
Average Dockside Prices of Wild Crawfish Received by Louisiana's Fishermen, 1996-2007



Shrimp Landings by Louisiana Fishermen, 1996-2007



Average Dockside Price of Shrimp Received by Fishermen in Louisiana, 1996-2007



	Values in \$						
Year	Brown Shrimp	Pink Shrimp	Rock Shrimp	Seabob Shrimp	White Shrimp	Royal Red Shrimp	Crayfishes or Crawfishes
1996	61,837,922	160,773	22,016	5,278,459	60,464,626	0	9,884,018
1997	67,213,611	184,458	5,141	4,917,009	76,359,872	0	12,780,690
1998	54,985,093	54,075	4,355	2,961,058	100,524,635	0	14,392,403
1999	63,132,470	12,173	3,603	3,005,337	105,315,024	1,022	10,479,528
2000	96,514,340	0	578	3,946,590	152,374,346	0	683,596
2001	90,520,847	29,718	1,117	3,645,365	93,715,169	0	8,511,203
2002	61,280,654	62,144	6,768	2,563,628	77,272,332	8,901	8,070,458
2003	51,964,591	97,910	112,248	908,691	82,069,068	0	4,845,294
2004	40,413,287	29,728	3,600	1,060,150	96,955,824	3,008	4,810,307
2005	41,101,637	31,902	0	756,182	91,249,707	3,179	8,359,614
2006	31,803,243	18,015	0	344,052	97,227,289	0	1,289,732
2007	43,683,267	0	0	\$459,823	\$94,748,703	0	\$9,009,411
				State Waters	Federal Waters	Total	
2007 Total Shrimp Landings (Preliminary) =				77,342,724	32,836,369	110,179,093	
2008 Total Shrimp Value (Preliminary) =				\$87,073,433	\$51,846,703	138,920,136	

Values in \$

Year	Brown Shrimp	White Shrimp	Seabob Shrimp	Other Shrimps	Total	Wild Crawfish
1996	61,837,922	60,464,626	5,278,459	182,789	127,763,796	9,884,018
1997	67,213,611	76,359,872	4,917,009	189,599	148,680,091	12,780,690
1998	54,985,093	100,524,635	2,961,058	58,430	158,529,216	14,392,403
1999	63,132,470	105,315,024	3,005,337	16,798	171,469,629	10,479,528
2000	96,514,340	152,374,346	3,946,590	578	252,835,854	683,596
2001	90,520,847	93,715,169	3,645,365	30,835	187,912,216	8,511,203
2002	61,280,654	77,272,332	2,563,628	77,813	141,194,427	8,070,458
2003	51,964,591	82,069,068	908,691	210,158	135,152,508	4,845,294
2004	40,413,287	96,955,824	1,060,150	36,336	138,465,597	4,810,307
2005	41,101,637	91,249,707	756,182	35,081	133,142,607	8,359,614
2006	31,803,243	97,227,289	344,052	18,015	129,392,599	1,289,732
2007	43,683,267	94,748,703	459,823	28,343	138,920,136	9,009,411
Brown + White + Seabob =						
138,891,793						

Selected Shellfish Landings by Louisiana's Fishermen, 1996-2007

Year	Brown Shrimp	White Shrimp	Seabob Shrimp	Other Shrimps	Total	Wild Crawfish
1996	51,420,083	29,368,912	9,336,511	130,874	90,256,380	12,726,814
1997	43,137,080	36,249,347	11,163,328	83,331	90,633,086	22,921,273
1998	50,140,696	52,922,374	7,512,503	25,921	110,601,494	21,977,681
1999	58,506,585	55,236,737	7,237,073	11,126	120,991,521	13,226,019
2000	62,115,420	75,864,291	7,161,495	304	145,141,510	392,875
2001	63,302,987	53,648,584	7,728,805	21,583	124,701,959	10,409,797
2002	53,420,402	47,245,582	7,000,965	64,975	107,731,924	15,601,729
2003	58,605,029	63,912,851	3,112,376	99,304	125,729,560	8,337,484
2004	55,145,295	74,724,642	3,463,226	36,112	133,369,275	8,537,356
2005	38,940,349	61,483,211	2,124,251	28,028	102,575,839	15,177,221
2006	38,262,063	79,910,137	859,526	15,489	119,047,215	1,468,764
2007	45,000,323	63,933,414	1,224,097	21,259	110,179,093	15,799,992

Source: NMFS Web Site, <http://www.st.nmfs.noaa.gov/st1/>. Note: Other shrimps include pink, rock and royal red shrimps while 2007's numbers are preliminary number from the LDWF Trip Ticket information. Landings are in pounds.

Average Dockside Prices per Pound of Selected Shellfish Received by Fishermen in Louisiana, 1996-2007

Year	Brown Shrimp	White Shrimp	Seabob Shrimp	Other Shrimps	Total	Wild Crawfish
1996	\$1.20	\$2.06	\$0.57	\$1.40	\$1.42	\$0.78
1997	\$1.56	\$2.11	\$0.44	\$2.28	\$1.64	\$0.56
1998	\$1.10	\$1.90	\$0.39	\$2.25	\$1.43	\$0.65
1999	\$1.08	\$1.91	\$0.42	\$1.51	\$1.42	\$0.79
2000	\$1.55	\$2.01	\$0.55	\$1.90	\$1.74	\$1.74
2001	\$1.43	\$1.75	\$0.47	\$1.43	\$1.51	\$0.82
2002	\$1.15	\$1.64	\$0.37	\$1.20	\$1.31	\$0.52
2003	\$0.89	\$1.28	\$0.29	\$2.12	\$1.07	\$0.58
2004	\$0.73	\$1.30	\$0.31	\$1.01	\$1.04	\$0.56
2005	\$1.06	\$1.48	\$0.36	\$1.25	\$1.30	\$0.55
2006	\$0.83	\$1.22	\$0.40	\$1.16	\$1.09	\$0.88
2007	\$0.97	\$1.48	\$0.38	\$1.33	\$1.26	\$0.57

Source: Derived from the Shellfish Landings and Value information in the NMFS Web Site (<http://www.st.nmfs.noaa.gov/st1/>). Note: Other shrimps include pink, rock, and royal red shrimps 2007's numbers are preliminary numbers from the LDWF Trip Ticket information

Focus Group Research

Methodology

- **Candice Bennett & Associates, LLC** conducted 608 online interviews with people in the United States who consume shrimp at least occasionally.
- The margin of error for the entire sample is **+/-4.0%** and is higher for subgroups.

Executive Summary

- **As expected by other national data, we found that 83% of the population consumes shrimp at least occasionally.**
 - Among these consumers, 41% are likely purchasers for Certified Louisiana Shrimp and 13% are switchers (consumers likely to purchase once they hear the messages).
- **Likely purchasers are women, while switchers are more likely to be younger and higher income and more educated.**
- **Most consumers expect that the shrimp they consume is wild-caught, and domestic, although there is a confusion as to whether consumers know if imported shrimp or domestic shrimp are more likely to be wild-caught.**
- **Hands down, consumers prefer domestic shrimp, even if it is treated by sodium metabisulfites.**
 - Although when given the choice of untreated shrimp, or shrimp treated with a natural preservative, consumers are more split.

Recommendations

- While TV ads are more influential for switchers, we suggest that marketing efforts first target popular TV cooking programs and personalities, which are more influential for Likely Purchasers, for getting the message out about Certified Louisiana Shrimp.
 - Ads are a secondary way of increasing awareness for certification.
- Additionally, the Board should work to develop a brand positioning statement like the following which includes the most important and most effective elements in driving loyalty for Certified Louisiana Shrimp:
 - “Meeting the highest quality standards of ocean-caught seafood, Certified Louisiana Shrimp are harvested fresh from the waters of the Gulf of Mexico and are treated with a natural preservative, arriving on your table quicker, fresher, safer, and with less chemical residue than imported, farm-raised shrimp treated with antibiotics.”
- While consumer demand for shrimp will certainly be lower for Certified Louisiana Shrimp if it’s twice as expensive, ultimately, there will still be a significant demand given consumer concerns over food safety.
 - The only name more popular than Certified Louisiana Shrimp was Certified Wild Louisiana Shrimp—which if it’s possible to consider at this point in the game, will emphasize the wild-caught to a consumer that isn’t aware that domestic shrimp is more likely to be ocean-caught than imported shrimp.

START WITH THE
MAIN INGREDIENT
**LOUISIANA
SEAFOOD**
Portation and Marketing Board

Food Safety Attitudes

Concern About Food Safety

- Over half of consumers are very or extremely concerned about the food safety of our national food chain.

How concerned are you about the safety of our national food chain?	Overall	Likely Purchasers	Switchers
Extremely concerned	25%	33%	19%
Very concerned	29%	32%	28%
Somewhat concerned	30%	24%	40%
Not very concerned	13%	9%	9%
Not at all concerned	2%	2%	4%

Food Safety Measures

- **Consumers would like to see more safety inspections as well as traceability of the food source in order to make our national food chain safer.**

What measures do you think should be taken to make our national food chain safer? Please select all that apply. MULTIPLE RESPONSES PERMITTED	Overall	Likely Purchasers	Switchers
More safety inspections	78%	83%	69%
Traceability of the food source	72%	80%	71%
More certification standards	50%	61%	55%
More regulations	33%	43%	38%
Other	7%	8%	8%
None, I think the current practices are good enough	5%	4%	6%

Food Additive Concerns

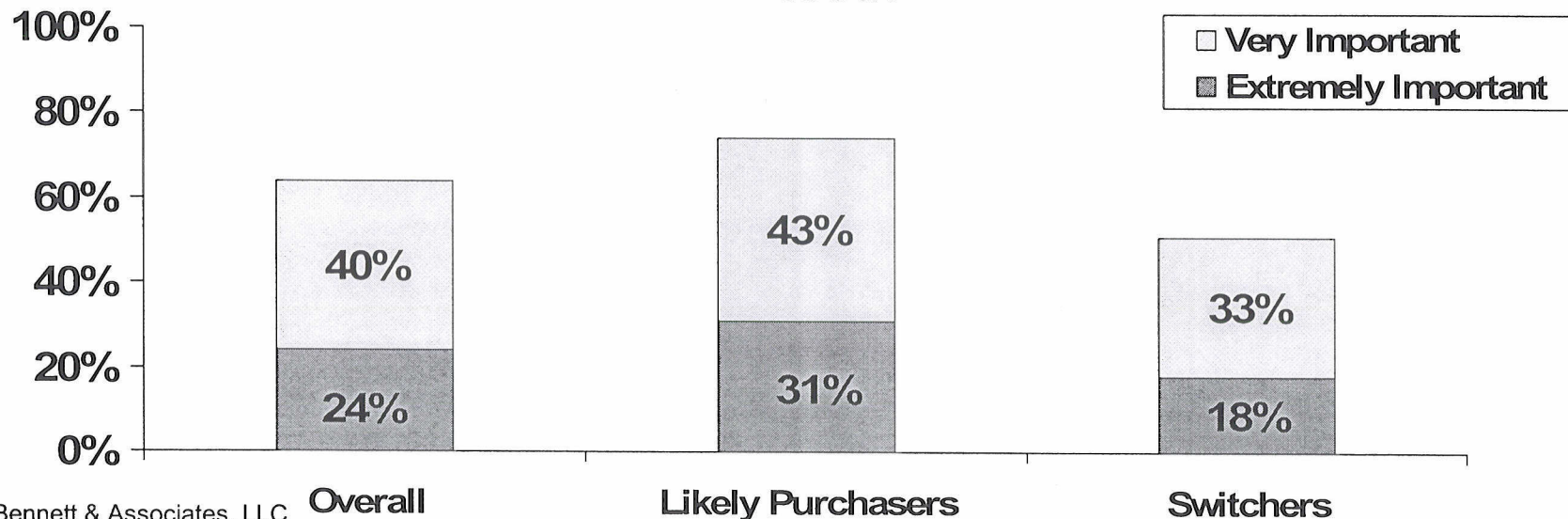
- **Consumers are most concerned about pesticides, hormones and steroids.**
 - Antibiotics and artificial preservatives rank about equally in concern for consumers (although artificial preservatives are higher for switchers).

What food additive are you most concerned about? Also concerned about?	Overall		Likely Purchasers		Switchers	
	Most	Total	Most	Total	Most	Total
Pesticides	36%	44%	38%	47%	29%	46%
Hormones	15%	53%	18%	55%	10%	56%
Steroids	14%	52%	16%	56%	15%	46%
Artificial preservatives/Sodium metabisulfite	11%	43%	8%	45%	17%	46%
Antibiotics	8%	45%	9%	47%	8%	46%
Artificial sweeteners	2%	27%	2%	30%	8%	24%
Artificial flavoring	1%	27%	1%	30%	1%	33%
Natural preservatives	1%	8%	1%	9%	0%	13%
Artificial coloring	1%	27%	1%	29%	1%	29%
Other	4%	4%	4%	5%	3%	3%
None, I'm not concerned	6%	--	2%	--	8%	--

General Traceability

- Traceability is generally important to consumers, but not extremely important. It's most important to likely purchasers.

How important is it to you to be able to trace back the source of your food?



Traceability

- A certification seal has the most impact on purchase intent for seafood, even more than being able to trace the food back to its source.

Please indicate how important each of the following is to you?/Please indicate how much safer you think having each of the following would make seafood? Please indicate how much more likely each of the following would make you to purchase and consume seafood?	Extremely+ Very Important	Much safer	Much more likely to purchase
Being able to trace back seafood to the distributor	72%	56%	41%
Having a certification seal on seafood (i.e. Certified Angus Beef, etc.)	72%	52%	48%
Being able to trace back seafood to the processor	71%	59%	42%
Having a state brand on agricultural and fisheries products (i.e. Certified Maine Lobster, etc.)	64%	45%	43%
Being able to trace back seafood to the dock	48%	35%	27%
Being able to trace back seafood to the boat captain/owner	39%	33%	24%
Being able to trace back seafood to the fisherman him/herself	37%	31%	24%

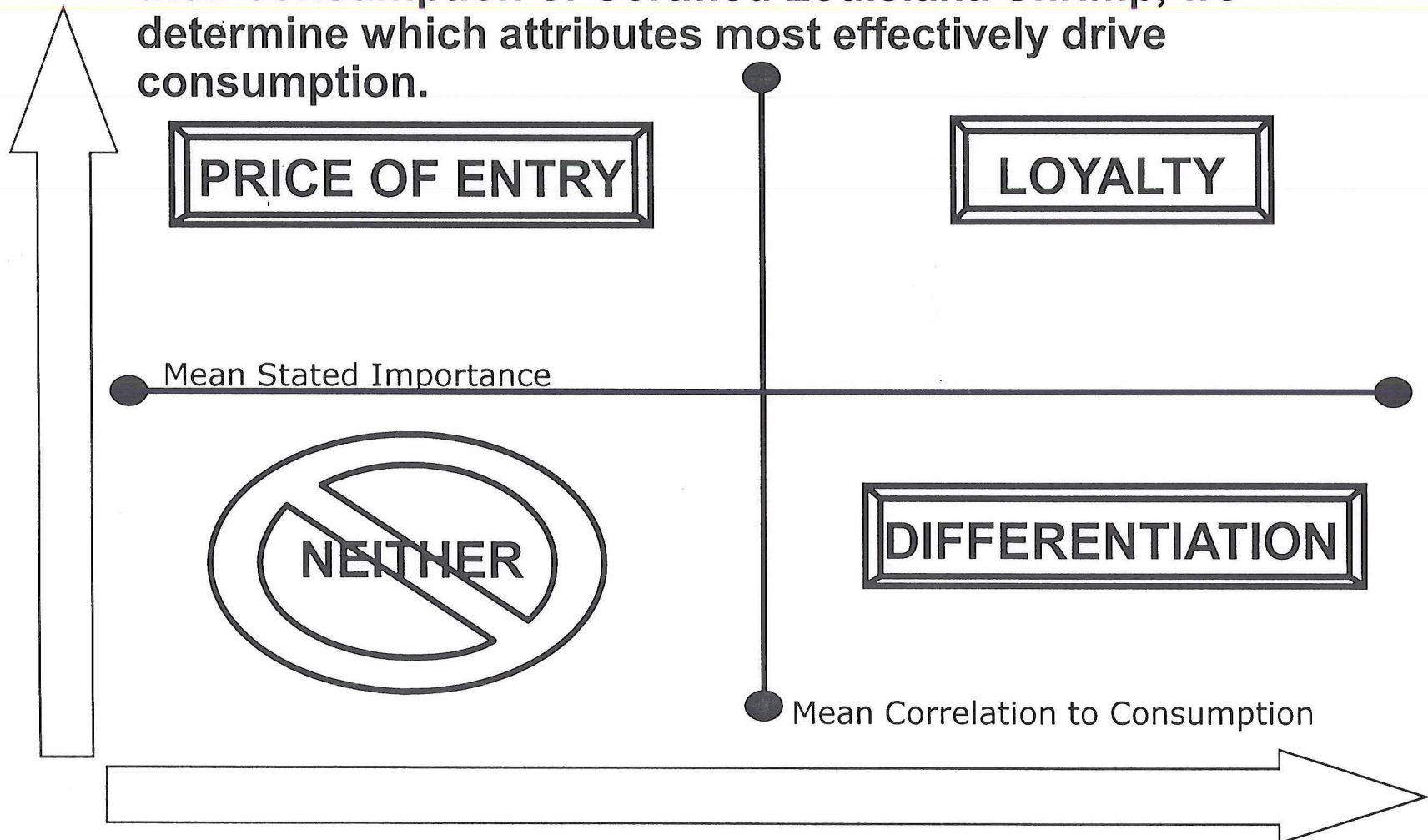
China

- **Consumers are generally aware of the food safety issues regarding product from China, and are concerned.**

Are you aware of the food safety issues right now regarding product from China?	Overall	Likely Purchasers	Switchers
Yes	67%	71%	56%
No	33%	29%	44%
Are you concerned about consuming food that is imported from China?	Overall	Likely Purchasers	Switchers
Yes	86%	93%	82%
No	14%	7%	18%

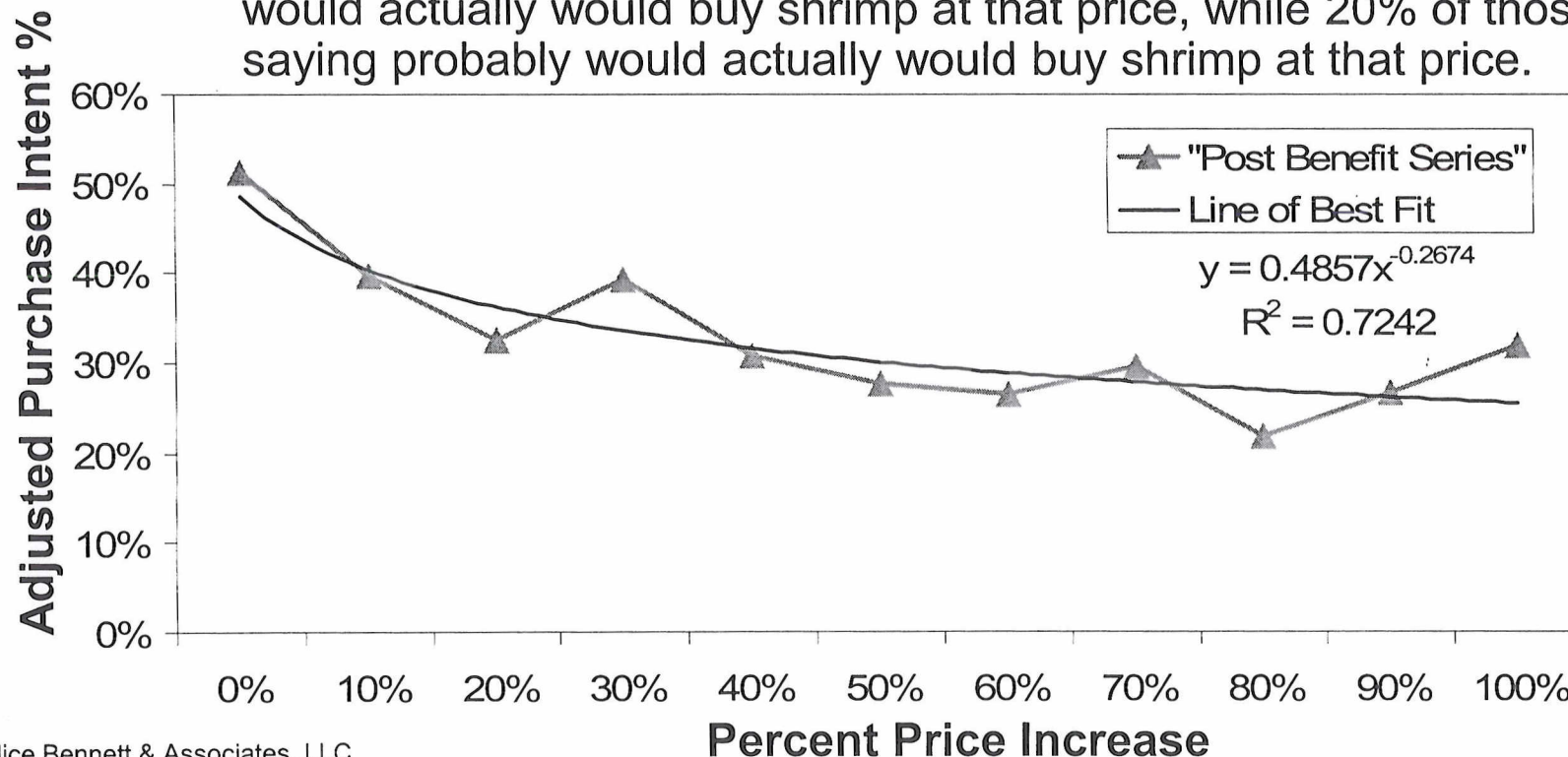
Stated vs. Derived Importance

- By comparing what respondents said was important with their consumption of Certified Louisiana Shrimp, we determine which attributes most effectively drive consumption.



Price Sensitivity

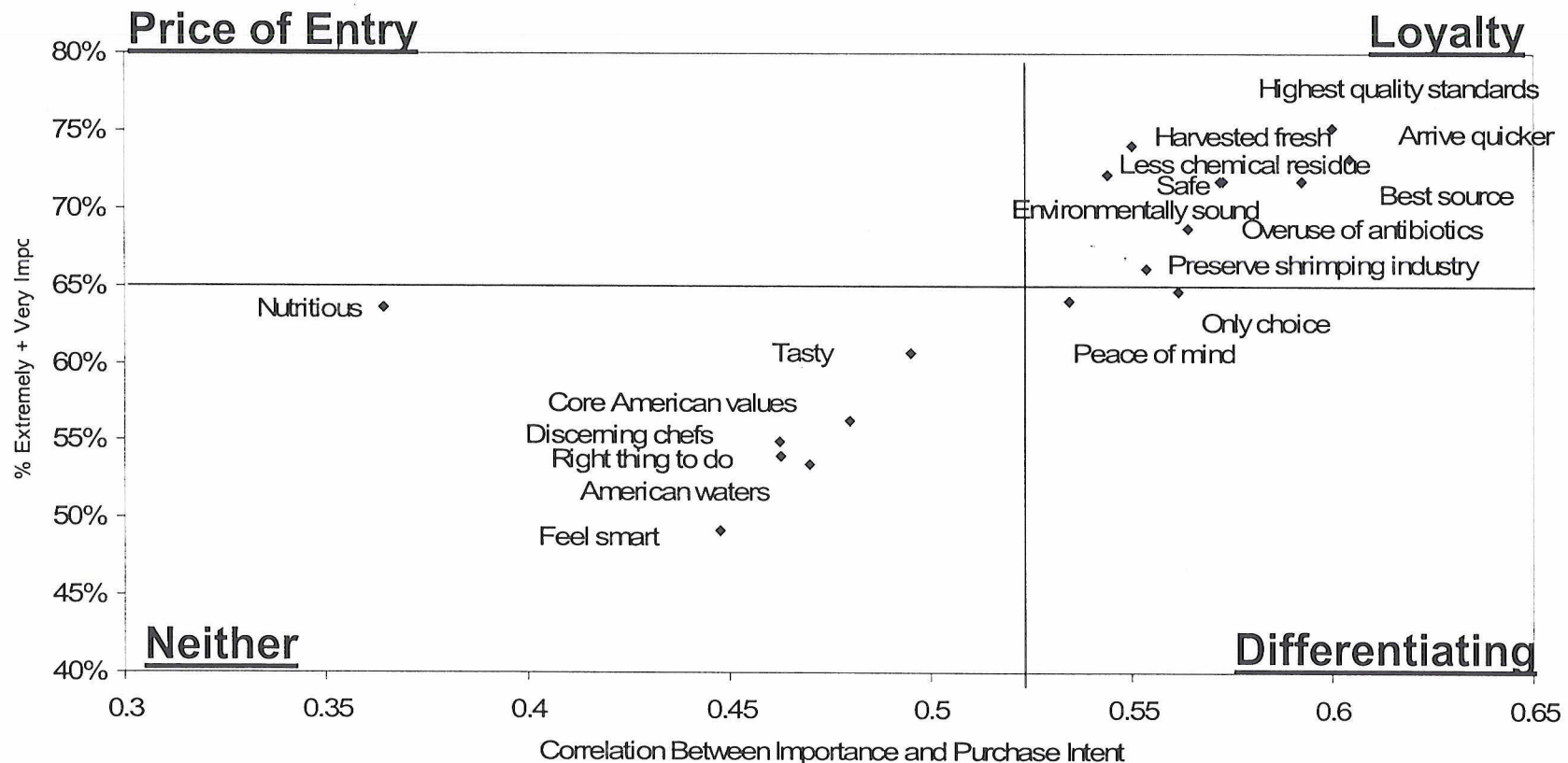
- Shrimp consumers are not extremely price sensitive. Using a logarithmic line of best fit, we can determine that even if the price of shrimp doubled, the impact on demand would only drop about 17-18%.
- We used an 80/20 rule in measuring purchase intent at each price point, where we assumed that 80% of those saying definitely would actually would buy shrimp at that price, while 20% of those saying probably would actually would buy shrimp at that price.



Stated vs. Derived Importance

- A message like the following will have the most impact on driving loyalty to the brand:

“Meeting the highest quality standards of ocean-caught seafood, Certified Louisiana Shrimp are harvested fresh from the waters of the Gulf of Mexico and are treated with a natural preservative, arriving on your table quicker, fresher, safer, and with less chemical residue than imported, farm-raised shrimp treated with antibiotics.”



Food Safety and Quality Assurance

Certified Wild Louisiana Shrimp Program Charter

Louisiana Seafood Promotion & Marketing Board

Vision:

Differentiate wild-caught, Louisiana shrimp from the commodity market

Goals:

Market 20% of annual shrimp landings as Certified Wild Louisiana Shrimp by 2012.

Program Outline:

1. Description
2. Objectives
3. Implementation
4. Enforcement

1. Description

1.1. Certified Wild Louisiana Shrimp

The Louisiana Seafood Promotion and Marketing Board (LSPMB) seeks to differentiate a significant portion of the wild-caught, Louisiana shrimp landings from the default commodity markets by establishing standards, guidelines, and specifications that maintain reliable, high-quality fresh and frozen shrimp products. The investment of resources throughout the harvest and handling process will result in a value-added product with greater returns to Louisiana's licensed producers and processors.

Program participation is strictly voluntary and is open to all certified commercial shrimp harvesters, docks, and processors licensed in Louisiana. Voluntary involvement requires a commitment to the program's vision and goals, as well as strict adherence to the objectives, implementation, and enforcement guidelines specified within this charter. This includes personnel training, traceability compliance, product quality maintenance, repeated inspection, and all related record keeping.

The comparative strength and rigor of this program results from the focus and control of product quality at all levels of production, and includes evaluation of shrimp quality indicators by industry and regulatory personnel. Best handling practices and management techniques will be standard procedure for all participating harvesters, docks, processors, and retailers. Regular product evaluation will look for indicators of quality designed to meet USDC Grade A equivalent protocols and specifications. Finished shrimp products will be certified by Louisiana Department of Agriculture & Forestry (LDAF) inspectors and traceable in lots from the harvest through processing to retail venues.

1.2. LSPMB Certified Shrimp Product

For products to receive LSPMB certification, the shrimp itself must be harvested, handled, and processed by approved program members, thus traceable to Louisiana harvesters, docks, and

processors, and must meet high quality standards as described by the program guidelines. Record keeping must verify compliance to traceability and quality requirements for all certified product.

Certified shrimp will be produced only by approved harvesters using best on-board handling and management practices, based on the LSPMB harvester training program. Raw product will then be unloaded at a trained and approved dock, where shrimp deliveries (or lots) will be evaluated for compliance to raw quality specifications. Accepted lots will be identified and delivered to similarly trained and approved processors, at which point the processor re-evaluates the product quality. Confirmed lots will be processed according to program requirements and final shrimp products will receive certification based on compliance to equivalent USDC Grade A product quality specifications.

2. Objectives

2.1. Training

Certified Wild Louisiana Shrimp program participation requires successful completion of a training session as developed and administered by LSU AgCenter Seafood Technology personnel and the Louisiana Seafood Promotion and Marketing Board. This training will be available to and required for all harvesters, docks, and processors handling certifiable shrimp product at any stage of harvest and processing.

Completion of the training will be verified with the issuance of a Certificate of Eligibility to individual harvesters, docks, or processors. The LSPMB designated program coordinator will maintain a database of individuals who have completed training and are currently eligible to participate in the program. Eligibility and approval for participation may be revoked by the LSPMB because of non-compliance with or disregard for the program guidelines and requirements.

2.2. Traceability

Traceability is a critical component of the program. The objective is to provide high quality products from Louisiana harvested and processed shrimp, requiring the ability to verify that certified lots of shrimp are harvested by Louisiana-licensed harvesters, landed at Louisiana-based docks, and processed by Louisiana facilities. Furthermore, it must be verifiable that the harvesters, docks, and processors involved were trained and certified according to the program guidelines.

Traceability of shrimp will be accomplished by identifying raw product and processed "lots". Lot identification and traceability requires program-specific record keeping and is required of all participating harvesters, docks, and processors.

2.3. Quality

High quality shrimp is essential to the success of the program. The potential for loss of product quality begins immediately after death of the shrimp and the responsibility of maintaining high product quality begins on the harvesting vessel and continues through to processing and packaging. For shrimp product to be certified and marketed under this program, high product quality must be produced and controlled throughout the process.

The program will adopt Best Handling Practices to serve as the minimum guidelines for each harvester, dock, and processor involved. Supplemental criteria may be adopted to satisfy the higher standards of specific retail partners and as determined appropriate by the LSPMB.

2.3.1. Raw Shrimp Evaluation

Frequent evaluation for raw shrimp quality will be necessary to ensure compliance with Certified Wild Louisiana Shrimp specifications. This program requires, as its minimum, the constant presence of sufficient ice and maintains zero tolerance for black spot, off-odors, and the use of sulfite-based preservatives.

Dock personnel will specifically evaluate raw shrimp at least once per 500 pounds they unload for the presence of ice, black spot, and odors. Any observation of absence of ice, OR any presence of black spot, OR any presence of off-odors is unacceptable; those lots are ineligible for certification within the program and will be rejected. Each delivery accepted as in compliance, or portion thereof, will be assigned a raw product lot number that will be marked on the storage container for delivery.

The receiving processor personnel will re-confirm the presence of ice and the absence of black spot or off-odors at delivery for each marked raw shrimp lot. Raw product lots found to be non-compliant at receipt by the processor will be ineligible for processing as Certified Wild Louisiana Shrimp.

2.3.2. Processed Shrimp Evaluation

Shrimp products processed and/or packaged from eligible raw shrimp lots will be evaluated at the processing facility for quality compliance equivalent to that of USDC Grade A attributes for frozen headless and frozen peeled shrimp. Sampling and evaluation of packaged lots will be evaluated by LDAF inspectors using USDC inspection protocols and procedures. Any product failing to meet the LDAF inspection standards will not be qualified for the program and may not be marketed as such.

3. Implementation

3.1. Harvest

All shrimp harvesters participating in the program will be required to complete training in on-board best handling practices (BHP) necessary to produce high quality raw product quality shrimp. This BHP training will include proper control of tow times, back deck activities, chilling, and storage activities, including the prohibition of sulfite-based preservatives. Each shrimp harvester trained for the program will receive a Certificate of Eligibility verifying training completion and program eligibility. This Certificate will be kept on file by the harvester, and kept on record by the program coordinator.

Louisiana Department of Wildlife and Fisheries licensed harvesters are currently required to provide trip tickets to the dock or first purchaser of the shrimp delivered. These required trip tickets contain harvester identification and harvest dates and locations, which fulfill traceability data requirements. These trip tickets and information showing Louisiana origin are transferred from the harvester to the purchaser, and these records begin traceability of the program.

Program eligible shrimp harvesters will be trained in BHP to produce high quality shrimp for unloading at participating docks. A Letter of Assurance (LOA) format will be developed by the program coordinator which will stipulate that the shrimp delivered was harvested and handled using the program approved BHP. The LOA will be signed by the harvester and given to the dock along with the required trip ticket.

3.2. Dock

All participating unloading docks will be required to complete training in the program requirements. This training will include product traceability, raw product quality evaluation and specifications, raw product lot identification, and record keeping. Each dock trained for the program will receive a Certificate of Eligibility to be kept on file at the dock location and on record by the program coordinator.

The required trip tickets, showing Louisiana origin and traceability, are received by the dock at unloading of the shrimp from an eligible harvester participating in the program. After the dock has evaluated and recorded the raw shrimp product quality specifications to meet program compliance, containers holding only eligible shrimp will be assigned a raw product lot identification number. This lot number is also added to the invoice for delivery to the eligible processor. These containers will be tagged or marked with lot identification for control and delivery of raw shrimp eligible for processing and packaged lot inspection. The trip ticket records are kept on file by the dock.

While unloading shrimp, the trained dock personnel will evaluate raw quality specifications of the delivered shrimp. The results of this raw quality evaluation will be recorded for each eligible shrimp delivery. After raw quality evaluation, a raw product lot number will be assigned only to the complying shrimp in the delivery. Thus, the harvester can separate part or a portion of the catch for eligibility and evaluation for the program. The lot number will be written on the raw product quality record or invoice and the LOA received from the harvester. These records will be kept on file at the dock. The program raw product lot number will be marked on the container of the eligible shrimp for delivery to the processor.

3.3. Processor

All participating shrimp processors are required to complete training in the program requirements. This training will include lot traceability, raw and processed product quality evaluation and specifications, processed product lot identification, and record keeping. Each processor successfully trained for the program will receive a Certificate of Eligibility to be kept on file at the processing location and on record by the program coordinator.

The processing facility will receive marked or tagged lots of eligible raw shrimp from an approved dock. Containers and the accompanying invoice will include a program specific raw product lot number. After raw product quality evaluation and acceptance of the shrimp lot at the time of receiving, a record will be kept of all raw product lot numbers. Records for packaged product lot numbers will indicate all of the received raw product lots that make up each final product lot number. This record keeping will allow traceability of the final packaged certified product back to origin of the unloading dock and harvester of the shrimp in the package.

Upon receiving a delivery, the raw product lot number will be transferred to the receiving raw product evaluation record at the processing facility. The processor personnel will evaluate the

received lot and record results for raw product specifications at receiving. – The processor will either accept or reject the raw product lot for further processing in the program.

Each certified lot of processed and packaged shrimp in the program must be processed only from accepted raw product lots in the program. A record of each processed and package lot must include descriptive processing information (date, time, size, etc.) and the raw product lot numbers included in the packaged lot.

4. Enforcement

4.1 Training

Each participating harvester, dock, and processing facility will be required to attend a training session as coordinated by the program. Multiple training sessions will be held as necessary and at various locations. Upon completion of the training, a Certificate will be issued, which must be readily available on the vessel or on location at the dock and processing facility. Participants are required to renew their training annually.

Dock owners and managers are responsible for maintaining the quality of the shrimp at their facility and all employees of the dock are strongly encouraged to attend the training session. Processing facility owners, operators, and managers will need to understand the intent and the standards of the program in order to maintain the quality throughout the processing. Arrangements can be made for on-site training of all employees involved.

4.2 Traceability

Harvesters are required to fill out a Letter of Assurance for each batch of raw shrimp unloaded at a certified dock. The Letter serves as a checklist to the harvester for quality and a statement of assurance to the dock that the shrimp has been handled and harvested in accordance with the program Best Handling Practices specifications. The Letter of Assurance includes the harvester's commercial license number, certification date, trip ticket(s), and any other pertinent information to the traceability of the product.

Docks will collect and maintain records of the Letter of Assurance for each batch of raw shrimp they accept into the program. Each batch to be included in the delivery lot will be identified on the delivery ticket by the trip ticket number. The delivery ticket will be signed by the dock verifying that the lot had been inspected for quality and met certification standards.

Packaged shrimp products processed using certified raw shrimp and meeting quality specifications will be assigned a specific and unique lot number. Each package or master carton from this approved processed lot will be marked with this packaged shrimp lot number, and will be able to identify the processor and all raw shrimp lot numbers contained in the processed and packaged lot.

The LSPMB, or designated program coordinator, will be responsible for lot verification activities. On a random basis, or in response to program feedback, LSPMB approved personnel will evaluate harvester, dock, and processor records to validate product traceability and compliance to quality specifications. LSPMB approved personnel will be able to evaluate or request inspection for compliance to quality specifications any time.

4.3. Quality Inspections

Participation in the program grants inspective evaluations by the LSPMB, LDAF, and/or any other third party audit representatives at any time, as well as access to any documentation related to the harvest, evaluation, handling, storage, processing, sale, and/or other activities in relation to shrimp involved in the program. Refusal to cooperate may invalidate your program eligibility.

4.4. Program Eligibility

The LSPMB, or designated program coordinator, will be responsible for maintaining program eligibility and records. A harvester, dock, or processor may lose eligibility for participation in the program if, at any time, the LSPMB determines that the harvester, dock, or processor is not in adherence, compliance, and support of the program rules and goals.